

CLAIMS

## WHAT IS CLAIMED:

- 5 1. A low moisture, reduced fat, lipid-based filling comprising:
  - (a) at least about 20% non-digestible lipid; and
  - (b) from about 0.5% to about 35% crystallizing lipid;
 wherein said filling has a water activity of less than about 0.6.
- 10 2. A low moisture, reduced fat, lipid-based filling comprising:
  - (a) at least about 20% non-digestible lipid;
  - (b) from about 0.5% to about 35% crystallizing lipid;
  - (c) the balance being optional ingredients;
 wherein said filling has a water activity of less than about 0.6.
- 15 3. A low moisture, reduced fat, lipid-based cheese filling comprising:
  - (a) from about 20% to about 60% non-digestible lipid;
  - (b) from about 0.5% to about 35% crystallizing lipid;
  - (c) from about 20% to about 75% dehydrated cheese powder; and
  - 20 (d) from about 0% to about 55% bulking agent;
 wherein said filling has a water activity of less than about 0.6.
- 25 4. A food product comprising:
  - (a) the lipid-based filling of Claim 1, 2, or 3; and
  - (b) a substrate.
- 30 5. A sandwich biscuit comprising:
  - (a) the lipid-based filling of Claim 1, 2, or 3; and
  - (b) a top base cake; and
  - (c) a bottom base cake.
6. The sandwich biscuit of Claim 5, wherein said sandwich biscuit has a Vibration Test score of less than about 20% separation.
- 35 7. A reduced fat, low moisture, lipid-based filling comprising:
  - (a) at least 20% lipid, wherein said lipid comprises:
    - (1) from about 20% to about 100% non-digestible lipid; and
    - (2) from about 0% to about 80% digestible lipid; and
  - (b) from about 0.5% to about 35% crystallizing lipid.
- 40 8. A reduced fat, low moisture, lipid-based filling comprising:

- (a) at least 20% lipid, wherein said lipid comprises:  
    (1) from about 20% to about 100% non-digestible lipid; and  
    (2) from about 0% to about 80% digestible lipid;  
(b) from about 0.5% to about 35% crystallizing lipid; and  
(c) the balance being optional ingredients.

9. A low moisture, reduced fat, lipid-based cheese filling comprising:

- (a) at least 20% lipid, wherein said lipid comprises:  
    (1) from about 20% to about 100% non-digestible lipid; and  
    (2) from about 0% to about 80% digestible lipid;  
(b) from about 0.5% to about 35% crystallizing lipid;  
(c) from about 20% to about 75% dehydrated cheese powder; and  
(d) from about 0% to about 55% bulking agent.

10. A food product comprising:

- (a) the lipid-based filling of Claim 7, 8, or 9; and  
(b) a substrate.

11. A sandwich biscuit comprising:

- (a) the lipid-based filling of Claim 7, 8, or 9; and  
(b) a top base cake; and  
(c) a bottom base cake.

12. The sandwich biscuit of Claim 11, wherein said sandwich biscuit has a Vibration Test score of less than about 20% separation.